

**The Ritz-Carlton Maui, Kapalua**

*Kapalua Wine & Food Festival*

## **WINE MAKER'S DINNER**

**Ulana Terrace at The Ritz-Carlton Maui, Kapalua  
Friday, June 10th, 2022 - 6pm - \$325++ per person**

Featuring Gran Moraine Winery, David Arthur Vineyards,  
Brewer-Clifton Winery, Amuse Bouche Napa Valley,  
Penner-Ash Winery & Scherrer Winery

Hosted by: Michael Jordan, Master Sommelier,  
Special Guests: David Arthur Long, Fred Scherrer,  
Lynn Penner-Ash, John Schwartz & Greg Brewer

### **6 COURSE DINNER**

*Welcome Drink: Gran Moraine Rose*

*Passed Hors'd Oeuvres*

#### **FOIE GRAS MACARON**

vanilla macaron | foie gras mousse | local Hawaiian salt  
pickle fig infused with aged white balsamic

#### **PETROSSIAN CAVIAR**

classic blinis | creme fraiche

*First Course*

#### **DUO BEETS SALAD**

golden & red baby beets | Surfing goat cheese  
mac nut honey granola | baby gem

*Wine Pairing: Scherrer Winery, Dry Rose, Sonoma County*

*Second Course*

#### **KAMPACHI CRUDO**

lilikoi leche de tigre | jalapeno granita | inamona  
Molokai potato medallions

*Wine Pairing: Brewer-Clifton Chardonnay, Sta Hills,  
Santa Barbara County*

*Third Course*

#### **AROMATIC LOBSTER PASTA**

Thom kha lobster sauce | poached lobster medallions  
sea asparagus | basil green oil

*Wine Pairing: Penner-Ash Winery, "Pas de Nom" Pinot Noir,  
Yamhill-Carlton District, Willamette Valley*

*Fourth Course*

#### **SNAKE RIVER FARM AMERICAN WAGYU**

cocoa roasted coffee rub | moringa chimichurri | pomegranate

*Wine Pairing: David Arthur Vineyards, "Elevation 1147",  
Cabernet Sauvignon, Napa Valley*

*Fifth Course*

#### **DRY AGED ELYSIAN FIELDS LAMB SADDLE**

vanilla red wine sauce | pa'l'ai | carrot confit | mint chimichurri gel

*Wine Pairing: Amuse Bouche, Napa Valley*

*Dessert*

#### **CALAMANSI LIMONCELLO**

limoncello vanilla mascarpone cream | mac nut shortbread  
calamansi jelly | Valrhona dark chocolate cremeux  
dehydrated calamansi pickle